

1000° OF SEPARATION

THE ONLY COAL-FIRED OVENS OF THEIR KIND IN THE U.S.

HORMONE FREE BEEF & CHICKEN
LOCALLY GROWN ORGANIC VEGETABLES

THE STARTERS /

Salad of local greens / roasted tomato, baked ricotta salata, malt vinegar / \$6 add chicken / \$5
Grilled asparagus / goat cheese, marinated lemons, citrus vinaigrette / \$9 add chicken / \$5
Rosemary roasted cheese / strawberry relish, crostini / serves two \$12
Mesquite charred chicken wings / cool salad, crispy vegetables / \$9*

THE COAL-FIRED CUISINE /

Peppercorn burger / charred onion, watercress, matchstick fries / \$10*
Steakhouse BLT burger / bacon, tomato, iceberg, charred onion / \$10* add cheese \$1
Nogales burger / chorizo "tamale", roasted poblano, white cheddar / \$10*
Sweet and spicy burger / candied jalapenos, fried ratatouille, watercress / \$10*
Grilled portobello sandwich / fried zucchini, ricotta salata, watercress / \$10
Texas sake-fed Kobe burger / shitake tempura, asian slaw / \$17*
Charred pork sandwich / stewed citrus, onions, apple chips / \$12*
Roasted chicken sandwich / swiss, house pickles, charred onion, grain mustard / \$10*
Albacore tuna panini / served medium rare, roasted peppers, capers, marinated rapini / 12*
"All nighter" / fresh baked english muffin, grilled bacon, ham, cheddar, fried egg / \$8*

All sandwiches are recommended as is. Get creative and have fun with the BLT.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

THE SIDES /

Herbed fries / \$4
Risotto / roasted garlic, lemon zest / \$7
Scalloped potatoes / \$6
Coal-roasted vegetable / fresh herbs & olive oil / \$5

THE SWEETS /

Cheesecake / blueberry / toasted almonds / \$6
Berry crumble / vanilla / pine nut \$6
Warm doughnuts / salted butterscotch / \$6
Milk shakes / chocolate, vanilla, strawberry / \$6

THE WINE / BY THE GLASS

SPARKLING WINE / SPLIT

CHANDON BRUT ROSE, CALIFORNIA
ELEGANT AND FRUITY

SAUVIGNON BLANC / \$9

FRANCISCAN, NAPA
FRESH, FULL & LIVELY WITH GRAPEFRUIT &
BRIGHT LIME FLAVORS

CHARDONNAY / \$10

J.LOHR '08 RIVERSTONE, ARROYO SECO
GRAPEFRUIT & NECTARINE, RICH COMPLEX
FLAVORS

PINOT GRIGIO / \$10

MASO CANALI '08 TRENTO-ALTO ADIGE, ITALY
CRISP, HINTS OF MELON, HONEYSUCKLE

PINOT NOIR / \$12

KALI-HART, MONTEREY
FLORAL NOTES & HINTS OF SPICY CINNAMON &
TOUCH OF FRENCH OAK

MERLOT / \$9

SNOQUALMIE ORGANIC, WASHINGTON
NATURAL FRUIT FLAVORS, LIKE EATING FRESH
MERLOT BERRIES OFF THE VINE

ZINFANDEL / \$10

ARTEZIN, NAPA '07 VINTAGE, AMADOR COUNTY
RICH TANNINS WITH NOTES OF DARK COCOA

CABERNET SAVIGNON / \$12

TERRA ROBLES '08 PASO ROBLES
FLAVOR PROFILE OF PLUM, BERRY, SPICE

THE BEVERAGES /

ON TAP

Anchor Steam / \$5
Stella Artois / \$5
Pabst Blue Ribbon / \$3
Lagunitas IPA / \$5
90 Shillings / \$5
Kiltlifter / \$4

BOTTLED

Domestic / \$4
Budweiser / Blue Moon / Bud Light
Coors Light / Michelob Ultra / Miller Light
Imports / \$5-\$11
Chimay Red / Chimay Blue / Corona
Dead Guy Ale / Dos Equis XX
Downtown Brown / Fat Tire / Guinness
Shock Top / Heineken

THE BEVERAGES / NON-ALCOHOLIC

Soft Drinks / \$5
Root Beer Float / \$6
Root Beer on Tap / \$4
Ginger Beer / \$5
St. Pauli Girl / \$4
Custom Grind Ice Tea / \$3
Custom Grind & Decaf / \$3
Sparkling Pellegrino / \$4
Acqua Panna Water / \$4

www.thegrindaz.com

THE GRIND CLASSIC COCKTAILS /

THE MOSCOW MULE (1941) / Russian vodka, ginger beer, lime / \$9

THE MARTINI (1863) / Absolut Vodka, dry vermouth, lemon, dirty olives / \$10

BLUEBERRY HILL (2010) / Absolut Berri Acai, Funkin blueberry, lime, agave nectar, fresh mint, soda water / \$10

THE VESPER (1953) / Absolut Vodka carefully stirred with Plymouth Gin and dry vermouth with zest of lemon / \$9

THE NEGRONI (1919) / A connoisseurs traditional 1 to 1 to 1 ratio of Beefeater Gin, Campari Aperitivo and Cinzano sweet vermouth over ice with a peel of orange / \$9

THE BLUSHING LADY (1948) / Plymouth Gin and Citronage shaken together with fresh lemon juice, a little sugar syrup and a dash of Plymouth Sloe Gin. Topped with a flamed orange zest / \$9

THE MARGARITA (1948) / Cruz Tequila, Patrón Citrónge, fresh lime, agave nectar / \$9

THE MANHATTAN (1874) / R1 Rye whiskey stirred with Cinzano Sweet Vermouth, dash of Angostura Bitters and Maraschino cherry / \$10

THE CHAMPAGNE COCKTAIL (1862) / Champagne, cane sugar cube, bitters, lemon twist / \$9

THE MOJITO EL DRAQUE (1586) / Cruzan aged light, Gosling's black seal rum, fresh lime, fresh mint, cane sugar syrup, bitters, soda / \$10

THE CABLE CAR (1996) / Captain Morgan Spiced Rum, Patrón Citrónge, fresh lemon juice, cane sugar syrup, cinnamon sugar / \$9

THE MAI-TAI (1944) / Cruzan aged light, Cruzan aged dark, Patrón Citrónge, orgeat syrup, fresh lime juice, cane sugar syrup, floater / \$10

THE RAMOS GIN FIZZ (1888) / Plymouth Gin, fresh lemon juice, fresh lime juice, cane sugar syrup, egg whites, orange flower water / \$9